

Kourambiedes

Makes about 4 dozen

1 lb. (4 sticks) unsalted butter, softened

2/3 cup confectioners sugar

2 egg yolks

1 tsp. vanilla extract

1 shot ouzo, brandy, or cognac

3.5 cups flour

1 tsp. baking powder

pinch of salt

2/3 cup roasted and crushed almonds

additional confectioners sugar, for rolling

Preheat the oven to 350.

Beat the butter until very creamy, a good 10-15 minutes. Add the sugar and cream together. Beat in the egg yolks, one a a time, until well incorporated and finally, mix in the vanilla and the ouzo.

Sift together the flour, baking powder and salt. Add the flour mixture to the butter mixture slowly, until incorporated and a relatively stiff dough forms. Add more flour, if necessary. Knead in the almonds, and knead the dough 5 or 6 times.

Using tablespoon sized portions, roll the dough into whatever shape you want (I did crescents; in my family, crescents, rounds and esses were the most popular) and place on ungreased baking sheets. Bake for about 24 minutes or until done. Cookies should be slightly browned, but not too dark.

Let the cookies cool for ten minutes or so before rolling in powdered sugar.